

Dion Swaniawski

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving retention.

WORK EXPERIENCE

Executive Chef — Jenkins Inc (2015 - 2017)

- Catered private events for up to 289 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Line Cook — Towne Inc (2019 - Present)

- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 285 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Private Chef — Hartmann, Wolf and O'Reilly (2016 - 2022)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 72 guests with 95%+ client satisfaction.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.

CORE SKILLS

Cuisine Styles

Pastry • Mediterranean • Plant-based

Kitchen Skills

Cost Control • Baking • Sauce-making • Butchery • Plating • Menu Design

Operations

Event Planning • Inventory Management

Soft Skills

Team Leadership • Quality Control

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Huels, Hyatt and Langworth College (2017)

PROJECTS

tandem quo calcar - Sustainable resilient emulation

cognatus - Adaptive empowering productivity

adicio rerum defero - Expanded next generation project

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3